

DINNER ENTREES

All Entrees include Salad with Choice of Dressing, Two (2) Side Dishes, Roll and Butter, Dessert, Coffee, Iced Tea and Water

POULTRY

Chicken Stuffed with Broccoli and Cheese	\$20.95
Breast of Chicken Cordon Bleu	\$20.95
Breast of Chicken Kiev	\$20.95
Chicken Fried Chicken	\$18.95
Cornish Game Hen	\$18.95
Grilled Breast of Chicken Teriyaki	\$18.95
Baked Breast of Chicken with Cranberry Glaze	\$18.95
Homestyle Sliced Breast of Turkey	\$18.95
Rotisserie Baked Half Chicken	\$19.95

PASTA

(Served with Garlic French Bread)

Fettuccini Alfredo	\$12.95
With Chicken	\$18.95
With Shrimp	\$21.95
Lasagna – Meat or Vegetarian	\$17.95

BEEF

Western Prime Rib with Au Jus – 12 oz.	\$27.95
Char-Broiled Ribeye Steak – 10 oz.	\$28.95
Char-Broiled Ribeye Steak Delmonico – 10 oz.	\$29.95
Char-Broiled Top Sirloin – 10 oz.	\$27.95
Grandma Helen's Pot Roast Supreme	\$18.95
Oven Roasted Sliced Beef Brisket– 10 oz.	\$19.95
Chicken Fried Steak with Country Gravy – 10 oz.	\$17.95
Salisbury Steak with Mushroom Gravy – 5 oz.	\$15.95

SEAFOOD

Shrimp Scampi	\$22.95
Battered Colossal Butterfly Shrimp	\$21.95
Grilled Pacific Wild Salmon	\$19.95
Baked Boneless Rainbow Trout Almandine	\$17.95
Maryland – Style Crab Cakes	\$23.95

PORK

Roast Pork Loin with Apple Bourbon Sauce	\$21.95
Homestyle Sliced Baked Ham	\$18.95

DINNER BUFFETS

Wyoming Western Buffet – Barbecued Beef, Chicken and Ribs; Accompanied by Tossed Green Salad with Choice of Dressing, Potato Salad, “Blazing Saddle” Beans, Corn-on-the-Cob, Roll and Butter, Dessert and Beverage (Coffee and Iced Tea)

\$22.95

Baron of Beef Buffet - Carved Baron of Beef, Chicken Teriyaki or Chicken Cordon Bleu; Accompanied by Tossed Green Salad with Choice of Dressing, Two (2) Vegetables, Rice Pilaf, Mashed Potatoes and Gravy, Roll and Butter, Dessert and Beverage (Coffee and Iced Tea)

\$24.95

Old-Fashioned Turkey and Ham Buffet – Carved Roast Turkey Breast, Carved Baked Ham; Accompanied by Tossed Green Salad with Choice of Dressing, Candied Yams, Vegetable, Mashed Potatoes and Gravy, Herb Stuffing, Cranberry Sauce, Roll and Butter, Dessert and Beverage (Coffee and Iced Tea)

\$21.95

Taco, Nacho, Burrito Buffet – Tossed Green Salad with Choice of Dressing, Hard and Soft Shell Tortillas, Spiced Ground Beef, Sliced Grilled Chicken Breasts, Refried Beans, Shredded Cheese, Lettuce, Diced Tomatoes, Diced Onions, Sliced Black Olives, Salsa, Guacamole, Sour Cream, Spanish Rice, Dessert and Beverage (Coffee and Iced Tea)

\$19.95

Deli-Board Buffet – Tossed Green Salad, Soup du Jour, Sliced Ham, Turkey, Roast Beef and Cheeses; Lettuce, Tomato, Pickles and Onions; Rolls, Potato Chips, Potato Salad, Dessert and Beverage (Coffee and Iced Tea)

\$20.95

DINNER SIDE DISHES

Starch Selections

**Baked Potato with Sour Cream and Butter
Twice Baked Potato
Mashed Potatoes and Gravy
Garlic Mashed Potatoes
Parsley New Potatoes
Rice Pilaf
Wild Rice Blend
Herb Stuffing**

Vegetable Selections

**California Blend
Green Beans Almandine
Glazed Baby Carrots
Corn with Butter Sauce
Peas with Pearl Onions**

Dessert Selections

**New Your Style Cheesecake (for Strawberry, Cherry, Blueberry
or Chocolate Topping add \$1.00 per Person)
Carrot Cake
Apple Pie
Cherry Pie
Chocolate Mousse**

Gourmet Desserts are available upon request

BREAKFAST

Continental Breakfast Buffet **\$ 7.95**
Chilled Juices
Assorted Pastries
Coffee, Tea, Water Service
With Fresh Fruit and Melon (in season) Add \$2.00/Person

Down Home Breakfast Buffet **\$ 11.95**
Chilled Juices
Fluffy Scrambled Eggs
Bacon and Sausage Links
Country Style Potatoes
Assorted Pastries
Coffee, Tea, Water Service
-With Fresh Fruit and Melon (in season), Add \$2.00/Person
-Substitute Western Omelets and/or Cheese Omelets for
Scrambled Eggs, Add \$2.00/Person
-Add Belgian Waffles with Strawberry Compote & Maple Syrup
for an Additional \$2.00/Person

Cowboy Country Breakfast Buffet **\$12.95**
Chilled Juices
Fluffy Scrambled Eggs
Bacon and Sausage Links
Country Style Potatoes
Biscuits and Gravy
Assorted Pastries
Coffee, Tea, Water Services
With Fresh Fruit and Melon (in season), Add \$2.00/Person

LUNCHEON ENTREES

All Entrees include Salad with Choice of Dressing, Two (2) Side Dishes, Roll and Butter, Coffee, Tea and Water

POULTRY

Grilled Breast of Chicken Teriyaki	\$11.95
Baked Breast of Chicken with Cranberry Glaze	\$11.95
Chicken Fried Chicken with Country Gravy	\$10.95
Hot Turkey Sandwich with Herb Stuffing	\$ 9.95

PASTA

(Served with Garlic French Bread)

Fettuccini Alfredo	\$ 9.95
 With Chicken	\$13.95
 With Shrimp	\$15.95
Turkey Tetrizzini	\$ 9.95
Lasagna – Meat or Vegetarian	\$13.95

BEEF

Chicken Fried Steak with Country Gravy	\$13.95
Prime Rib Sandwich on Texas Toast Points	\$16.95
Beef Dip Sandwich with Au Jus	\$12.95
Hot Italian Meatball Sandwich	\$ 9.95

LUNCHEON BUFFETS

Deli-Board Buffet – Tossed Green Salad or Soup du Jour; Sliced Ham, Turkey, Roast Beef, Cheese; Lettuce, Tomato, Pickles, Onions, Fresh Breads, Chips, Potato Salad; Beverage (coffee, Iced Tea)

\$13.95

Taco, Nacho, Burrito Bar – Tossed Green Salad, Hard and Soft Shell Tortillas, Spiced Ground Beef, Refried Beans, Shredded Cheese, Lettuce, Tomatoes, Onions, Jalapenos, Salsa, Sour Cream and Beverage (Coffee, Iced Tea)

\$12.95

Build Your Own Wrap Buffet – Tossed Green Salad with Choice of Dressing, Assorted Tortilla Wraps, Turkey, Ham, Lettuce, Tomatoes, Bermuda Onions, Cucumber, Bean Sprouts, Jack Cheese, and Two Homemade Wrap Sauces and Beverage (Coffee, Iced Tea)

\$12.95

Tailgate Buffet – Tossed Green Salad with Choice of Dressing, Hamburgers, Hot Dogs, Grilled Chicken Breast Sandwiches, Potato Salad, “Blazing Saddle” Beans; Cheese, Lettuce, Tomatoes, Onions, Pickles, Condiments and Beverage (Coffee, Iced Tea)

\$13.95

LUNCHEON SIDE DISHES

Starch Selections

**Mashed Potatoes and Gravy
Garlic Mashed Potatoes
Rice Pilaf
Parsley New Potatoes**

Vegetable Selections

**California Blend
Glazed Baby Carrots
Green Beans Almandine
Corn in Butter Sauce**

DESSERT SELECTIONS A LA CARTE

\$2.25

**Chocolate Cake
Brownie
Carrot Cake
Chocolate Mousse
Apple Pie
Cherry Pie**

\$2.95

**New York Style Cheesecake (for Strawberry, Cherry, Blueberry
or Chocolate Topping, Add \$1.00 per Person)**

Gourmet Desserts are available upon request

SALADS

Served with Fresh Baked Roll and Butter or Cracker Basket

Chef Salad – \$12.75
Fresh Garden Greens with Julienne Sliced Ham and Turkey, Cheeses, Hard Boiled Egg and Tomato Wedges with Choice of Dressing.

Chinese Chicken Salad – \$13.95
Sliced Grilled Chicken Breast on a Bed of Fresh Garden Greens, Mandarin Orange Slices, Sliced Water Chestnuts and Crispy Chow Mein Noodles with Kim Wong's Own Sesame Dressing.

Cobb Salad – \$13.95
Sliced Grilled Chicken Breast with Real Bacon and Bleu Cheese Crumbles, Sliced Bermuda Onion, Hard Boiled Egg and Tomato Wedges on a Bed of Fresh Garden Greens with Choice of Dressing.

Chicken Caesar Salad - \$13.95
Sliced Grilled Breast of Chicken on a Bed of Romaine Lettuce and Zesty Croutons. Served with Parmesan Cheese and our Chef's Favorite Caesar Dressing

Taco Salad - \$11.75
Spicy Ground Beef, Shredded Lettuce, Shredded Cheddar Cheese, Guacamole, Sour Cream, Sliced Black Olives in a Crisp Tortilla Bowl. Served with a Medium Salsa.

Fruit and Melon Salad - \$11.75
Sliced Fruits and Melons in Season and Either Cottage Cheese or Fruit Yogurt. Served with our own Poppyseed Dressing.

HORS D' OEUVRES

FRUIT AND VEGETABLE MIRROR

**An Abundance of Fresh Fruits and Vegetables Exquisitely
Garnished with Carved Melons, Ranch Dip and Themed
Centerpieces**

Full Mirror Serves Up To 300	\$675.00
Half Mirror Serves Up To 150	\$450.00

PLATTERS AND TRAYS

**Serves an Average of 50 – 60 People per Tray
(For Planning Purposes Only)**

Jumbo Shrimp on Ice	\$595.00
Served in an Ice Display with Our Chef's Special Cocktail Sauce	

Fresh Fruit and Melon Tray	\$275.00
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Party Cheese Tray	\$245.00
Imported and Domestic Cheeses with an Assortment of Crackers	

Deli Meat and Cheese Tray	\$275.00
Deli-Sliced Ham, Turkey and Roast Beef, Pepper Jack Cheese, Cheddar Cheese Served with Fresh Baked Rolls and Condiments	

Vegetable-Relish Tray	\$245.00
Broccoli Florets, Cauliflower Florets, Mushrooms, Baby Carrots, Cucumbers and other Vegetables with Black Olives, Green Olives, Pickles, Sweet Peppers and Pepperoncini. Served with Ranch Dip.	

Gourmet Mini Dessert Mirror	\$245.00
Mini Chocolate Éclairs, Cream Puffs and Assorted Petite Fours, Mini Cheesecakes and Chocolate-Dipped Strawberries	

Salami Coronets	\$125.00
Sliced Muenster Cheese wrapped with Genoa Salami, Garnished with a Green Olive	

Assorted Finger Sandwiches	\$150.00
A Variety of Ham, Turkey, Tuna, Egg and Beef Salad Sandwiches on White, Rye and Wheat Bread	

**ALL PRICES ARE SUBJECT TO A 15% SERVICE CHARGE AND 5% SALES TAX
EFFECTIVE DATE: 1/30/12**

HOT HORS D' OEUVRES

**Serves an Average of 50 -60 People
(For Planning Purposes Only)**

Battered Fried Mozzarella Cheese Sticks	\$175.00
Mini Cheese Quesadillas	\$200.00
With Chicken	\$270.00
Barbecued Cocktail Smokies	\$175.00
Mini Egg Rolls	\$175.00
Swedish Meatballs	\$175.00
Barbecued Meatballs	\$175.00
Chicken Wings (Mild, Spicy, Hot)	\$225.00
Jalapeno Poppers Stuffed with Cream Cheese	\$250.00

HAND-CARVED MEATS

Served with Fresh Rolls and Condiments

Baron of Beef	\$9.95 per Person
Turkey Breast	\$9.95 per Person
Baked Ham	\$7.95 per Person
Western Prime Rib	\$12.95 per Person

**ALL PRICES ARE SUBJECT TO A 15% SERVICE CHARGE AND 5% SALES TAX
EFFECTIVE DATE: 1/30/12**

ALCOHOLIC BEVERAGE SERVICE

**Hosted Bar – The Host of the Event will Pay For All Beverages.
Cash or No-Host Bar–The Attendees will Pay for their Own Beverages**

Premium Cocktails – with a One Shot	\$5.00
Doubles – Drinks with Two Shots	\$9.00
Frozen Drinks	\$7.50
Exotics – Drinks with Three or More Shots	\$12.00
House Wine or Wine Coolers – Per Glass	\$4.00
Domestic Beer – 16 oz. Plastic Bottle	\$5.00
Draft Domestic Beer – per Glass – 16 oz.	\$4.50
- per Keg – 16 Gallon	\$225.00
Non-Alcoholic Drinks (Soda, Juices)	\$2.50
Non-Alcoholic Sparkling Cider – per Bottle	\$14.00
House Champagne – per Bottle	\$18.00
Champagne Punch – per Gallon	\$29.50
Mimosa Punch – per Gallon	\$34.50

IF HOSTED, A 15% SERVICE CHARGE AND 5% SALES TAX WILL BE ADDED.

EFFECTIVE DATE: 1/30/12

ALL PRICES ARE SUBJECT TO A 15% SERVICE CHARGE AND 5% SALES TAX

EFFECTIVE DATE: 1/30/12

TERMS AND CONDITIONS

- WE WILL PROVIDE ONE BARTENDER PER 100 GUESTS. IF BAR SALES DO NOT MEET A MINIMUM OF \$100.00 PER HOUR ON THE AVERAGE, YOU WILL BE RESPONSIBLE FOR THE DIFFERENCE.
- PRICES ARE INCLUSIVE OF SALES TAX FOR CASH BARS
- AN 15% SERVICE CHARGE AND 5% SALES TAX WILL BE ADDED ON ALL HOSTED BARS
- SPECIALTY ITEMS (I.E. MICROBREWS, IMPORTS, WINES, LIQUORS) CAN BE PROVIDED AT AN ADDITIONAL PRICE.
- BARS CAN BE A COMBINATION OF HOSTED AND CASH BARS
- LIQUOR SERVICE INCLUDE BARTENDER(S), MIXES, GARNISHES, ICE, PAPER AND PLASTIC
- PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.
- QUOTATIONS ARE VALID FOR 30 DAYS FROM DATE RENDERED.
- IN ACCORDANCE WITH WYOMING STATE LIQUOR LAWS AND STATUTES:
 1. ALL LIQUOR MUST BE PURCHASED THROUGH THE CITY OF CASPER AND CONSUMED ON-PREMISE
 2. ALL MINORS ARE THE RESPONSIBILITY OF THE HOST. SALE OF ALCOHOLIC BEVERAGES TO MINORS IS STRICTLY FORBIDDEN. VERIFICATION OF AGE WILL BE CHECKED AND ONLY PICTURE IDENTIFICATION WILL BE ACCEPTED (DRIVER'S LICENSE, STATE ISSUED I. D., PASSPORT OR MILITARY I. D.)
 3. PERSONAL ALCOHOLIC BEVERAGES MAY NOT BE BROUGHT INTO THE ESTABLISHMENT AND CONSTITUTES A BREACH OF THE EXISTING AGREEMENT.
 4. FOR LIABILITY REASONS, WE RESERVE THE RIGHT TO REFUSE ALCOHOLIC BEVERAGE SERVICE TO ANYONE.

PLEASE CONSIDER THESE TERMS AS PART OF YOUR CONTRACT. BY SIGNING BELOW, YOU AGREE TO THE TERMS AND CONDITIONS AS STATED.

CLIENT SIGNATURE

DATE

BREAKS BEVERAGES

Fresh Brewed Regular or Decaf Coffee 1.5 Gallons per Container – Serves 24 Cups	\$27.00
Hot Tea – Assorted Tea Bags – per Bag	\$ 1.50
Iced Tea – 5 Gallons – Serves 80 Glasses	\$28.00
Fruit Punch – 2 Gallons – Serves 30 Cups	\$27.00
Apple or Orange Juice – 4 oz. Individual Servings	\$ 1.50
Assorted Soft Drinks – 12 oz. Serving	\$ 1.50
Bottled Water – 20 oz. Serving	\$ 3.00
Milk – ½ Pint Serving	\$ 1.75

PASTRIES AND SNACKS

Giant Cinnamon Rolls – per Dozen	\$25.00
Muffins – per Dozen	\$17.00
Assorted Mini-Danish – per Dozen	\$15.00
Iced Brownies – per Dozen	\$20.00
Cookies – per Dozen	\$18.00
Chips and Salsa – per Bowl	\$11.75
Chips and Dips – per Bowl	\$11.75
Mini Pretzels – per Bowl	\$10.25

ON THE RUN
Great for Working Lunches

Gourmet Box Lunch

\$9.95

**Croissant Sandwich with Roast Beef, Ham, Turkey or Combo
Swiss, Cheddar or Pepper Jack Cheese
Lettuce and Tomato
Chips or Fruit
Beverage – Bottled Water or Soda
Cookies
Condiments**

Deli Box Lunch

\$8.95

**Deli Submarine Sandwich with Roast Beef, Ham, Turkey or
Combo
Swiss or American Cheese
Lettuce and Tomato
Chips or Fruit
Beverage – Bottled Water or Soda
Cookies
Condiments**

Super Sandwich Box Lunch

\$7.95

**Choice of White, Wheat or Marble Rye Bread with Roast Beef,
Ham, Turkey or Combo
Swiss or American Cheese
Lettuce and Tomato
Chips or Fruit
Beverage – Bottled Water or Soda
Cookies
Condiments**

PB & J Box Lunch

\$5.95

**Peanut Butter and Jelly on White or Wheat Bread
Chips or Fruit
Beverage – Bottled Water or Soda
Candy – (Snickers or M&Ms)**